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3. No milk shall be pasteurized more than once.

4. No milk containing an excessive number of bacteria shall be pasteurized.

General regulations for grade B.—1. Caps of bottles containing milk of grade B shall be white and marked "Grade B" in bright-green letters, in large type.

2. Cans containing milk of grade B shall have a tag affixed to each can with the words "Grade B" in large type in bright-green letters.

Milk—Grades. (Reg. Bd. of H., Oct. 28, 1913.)

Resolved, That section 56a of the sanitary code be, and the same is hereby, amended to take effect on and after February 1, 1914, so as to read as follows:

SEC. 56a. All milk held, kept, offered for sale, or sold and delivered in the city of New York shall be so held, kept, offered for sale, or sold and delivered under either or any of the following grades or designations and under no other, and in accordance with such rules and regulations as may from time to time be adopted by the board of health, namely:

Grade A. For infants and children:

1. Certified or guaranteed milk.
2. Inspected milk (raw).
3. Selected milk (pasteurized).

Grade B. For adults:

Pasteurized milk.

Grade C. For cooking and manufacturing purposes only.

Condensed skimmed milk.

Condensed or concentrated milk.

The provisions of this section shall not apply to buttermilk or to milk products commonly known as kumiss, matzoon, zoolak, dried milk, or milk powder, or to other similar preparations, or to cream or modified milk.

Cream—Grade B, Pasteurized—Definition—Labeling. (Reg. Bd. of H., Oct. 29, 1913.)

Resolved, That the rules and regulations relating to the sale of cream in the city of New York, adopted by the board of health August 26, 1913, be, and the same are hereby, amended under the heading "(b) Grade B cream (pasteurized)" as follows:

Definition.—Grade B cream (pasteurized) is cream which is made from pasteurized milk or from raw milk and pasteurized.

4. All containers in which pasteurized cream is delivered to the consumer shall be plainly labeled "Pasteurized," and bottle labels shall give the name of the person, firm, or corporation bottling and place where bottled.

Milk—Use of Sediment Tester Required. (Reg. Bd. of H., Dec. 22, 1913.)

Resolved, That the following regulations for the protection of life and the care, promotion, and preservation of health be, and the same are hereby, adopted to take effect on and after the 1st day of February, 1914:

(1) That the sediment tester approved by the department of health of the city of New York be used in all creameries shipping milk to the city of New York.

(2) That all milk received at any creamery so shipping milk as aforesaid be tested thereat by the person having the management and control of such creamery at least once a week and that the results of such test be posted in a conspicuous place in the creamery, and duplicates of such test be forwarded to the department of health at the end of each month.

(3) That the photograph or gauge established by the board of health of the city of New York be used as a standard in the creameries herein referred to in determining whether milk contains excessive sediment.

(4) That where the maximum of sediment is shown to habitually exist in milk tested as aforesaid at any creamery it will constitute sufficient cause to rate the milk as grade C, with the right of said board to exclude such milk from the city of New York when such conditions continue.

Foodstuffs—Protection of. (Reg. Bd. of H., Feb. 10, 1913.)

Resolved, That section 46 of the sanitary code of the department of health be, and the same is hereby, amended so as to read as follows:

SEC. 46. No food, except fruits and vegetables that are peeled, pared, or cooked before consumption, shall be kept, sold, or offered for sale, or be displayed or transported unless protected from dust, dirt, flies, or other contamination. The term "food" as herein used shall include every article of food and every beverage used by man and all confectionery.

Meat, Vegetables, and Milk—Unsound or Unwholesome not to be Sold. (Reg. Bd. of H., Feb. 25, 1913.)

Resolved, That section 42 of the sanitary code be, and the same is hereby, amended so as to read as follows:

SEC. 42. No meat, vegetables, or milk, not being then healthy, fresh, sound, wholesome, or safe for human food or the meat of any animal that died by disease or accident, shall be brought into the city of New York or held, kept, offered for sale, or sold as such food anywhere in said city; nor shall any such food, substance, or articles be kept or stored therein. The term "meat" as herein used shall include fish, birds, eggs, and fowl; the term "vegetables" shall include any product, substance, or article used as and for human food other than milk or meat; the term "not sound" shall include any vegetable that is wormy and all wormy vegetables, when used or intended for use as herein mentioned, are prohibited. For the purpose of this section, any meat, vegetables, or milk in possession of, or held, kept, or offered for sale by a dealer in food shall prima facie be deemed to be held, kept, and offered for sale as human food.

Copper Salts—Foods Greened with not to be Sold. (Reg. Bd. of H., Apr. 22, 1913.)

Resolved, That this board regards as adulterated, under the sanitary code, foods greened with copper salts; and be it further

Resolved, That on and after June 1, 1913, no foods greened with copper salts shall be brought into the city, held, kept, or offered for sale therein.

Eggs, Broken Out—Permit Required for Selling—Adulteration Prohibited—Selling Spot Eggs Forbidden. (Reg. Bd. of H., June 3, 1913.)

Resolved, That section 48a of the sanitary code be, and the same is hereby, amended so as to read as follows:

SEC. 48a. No person shall break out eggs for sale or conduct the business of breaking out eggs to be canned, frozen, dried, or used in any other manner in the city of New York, and no eggs broken from the shell, whether canned, frozen, dried, or treated in any other manner shall be received, held, kept, sold, offered for sale, or delivered in the city of New York without a permit from the board of health and subject to the conditions thereof, and subject also to the rules and regulations adopted by the said board of health.

(a) No person shall receive, hold, keep, sell, or offer for sale or deliver as or for food, or to be used in food, in the city of New York, any canned, frozen, or dried eggs, or eggs broken from the shell, which are adulterated or to which has been added any poisonous ingredient or any ingredient which may render such eggs injurious to health,